

Holiday Thin Mints®

Ready in 10 minutes
Makes 10-11 servings



What you need

Ingredients

1 box Thin Mints®
White icing
Red gel food color
Holiday decorating candies

Equipment

Frosting bag
Decorative tip



Directions

1. Ready the icing:

Put decorative tip inside icing bag. Open frosting bag and squirt red gel inside onto one of bag sides. Fully coat the bag by pressing sides together. Load the bag with white icing.

2. Create:

Pipe icing onto the top of each Thin Mint with a decorative tip. Decorate with holiday candies.

Reindeer Tagalongs®

Ready in 15 minutes
Makes 14 servings



What you need

Ingredients

1 box Tagalongs®
4 oz. dark chocolate melts
Candy eyeballs
Red candy nose
Brown pipe cleaners

Equipment

Plastic wrap
Small paint brush



Directions

1. Ready the Chocolate:

Melt dark chocolate melts as instructed on package.

2. Dip and decorate:

Using a paintbrush, paint chocolate onto the back of the eyes and nose, as you arrange on top of each Tagalong. When chocolate is set, wrap in plastic wrap, gathering at the top of the reindeer head. Cut pipe cleaners into 4 1/2" lengths, and 1" lengths. To create the antlers, twist the 1" pieces about an inch from the ends of the 4 1/2" pieces. Wrap the center of your antlers onto the gathered plastic wrap and arrange.

Snowy Thin Mints®

Ready in 15 minutes
Makes 10-11 servings



What you need

Ingredients

1 box Thin Mints®
10 oz. white chocolate melts
3 peppermint candy canes,
crushed



Directions

1. Ready the snow:

Melt white chocolate melts as instructed on package.

2. Create:

Dip tops of Thin Mints into the melted chocolate. Top with crushed peppermint.